

# THE HOBART MANUFACTURING CO.

Makers of Electric Food-preparing and Dishwashing Machines for Commercial and Institutional Kitchens and Bakeries Sold Through Leading Kitchen Outfitters  
TROY, OHIO

NEW YORK OFFICE, 71 Madison Avenue

Sales and Service Offices in All Principal Cities (Consult Telephone Directories)

CHICAGO OFFICE, 61 Wacker Drive

## Hobart Mixers

Built in 3, 5, 10, 12, 15, 20, 30, 40, 60, 80 and 110-quart bowl capacities. There is a model to meet any kitchen or bakery need. They mix, beat, whip, blend, mash. With attachments they chop, grind, slice, shred, grate, crumb, sieve, strain, etc.

Hobart Air Whip Attachment for Hobart Mixers only, supplies advantages in regular mixing bowl operations by better aeration; improves cake quality tremendously; reduces mixing time as much as 30% to 40%.

## Hobart-Crescent Glass and Dishwashers

Made in a wide range of automatic and semi-automatic models, to meet the smallest or largest demand. They wash all tableware *clean* with a high degree of sterilization in the shortest possible time. They carry such exclusive features as revolving wash arms and the patented Dual-Drive conveyor.

## Hobart Slicing Machines

The Hobart Electric Ball Bearing Slic-

ing Machine combines the latest features in one machine. Ideal for all boneless meats, hot or cold, cooked or uncooked, bread, cheese, vegetables, fruits, etc. Convenient to operate, speedy, quiet, and easy to clean. Maximum safety. New model in black and white Dulux, with Hobart Staysharp Stainless Steel Knife.

## Hobart Air Whip Unit

The new Hobart Air Whip introduces a superior method of whipping cream. In a few seconds it produces 3 or more quarts of whipped cream from 1 quart of liquid cream. It whips *by air*, keeping all the freshness and sweetness of the cream. More and better whipped cream dishes can be made at less cost and whipped cream can be served more generously.

## Hobart Potato Peelers

Hobart Potato Peelers bring new savings in time and food costs. There are three sizes, with capacities from 15 to 45 lbs. peeled in "no time" with negligible

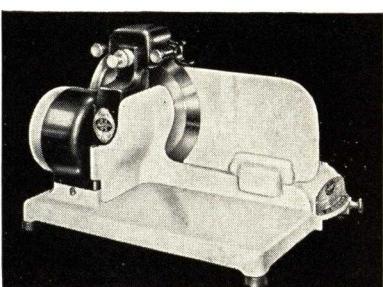
peel loss. Quiet, speedy and water-tight, they can also be used for sweet potatoes, carrots, parsnips, turnips, etc.

## Hobart Food Cutters

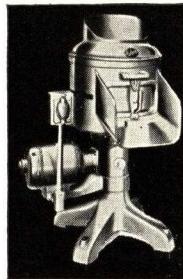
Hobart Food Cutters embody distinct advances in speed, thoroughness, safety, ease of cleaning and economy of space. They cut meats, vegetables, firm fruits, cocoanuts, citron, nuts, boiled eggs, beets—practically anything in the food line, uniformly, in a few seconds' time.

## Guarantee and Service

A distinct advantage to the kitchen and bakery which is standardized with Hobart Equipment is that all Hobart Machines are fully guaranteed and serviced by one nationwide organization. This avoids uncertainty, confusion and money-losing delays. The Hobart Engineering and Research Departments are always ready to co-operate with architects. The Architect's Data Book, A.I.A. File No. 31H2, which contains weights, dimensions, capacities and technical details of Hobart Machines, is furnished on request.



**Hobart Model 110 Slicing Machine**  
In black and white Dulux, with Staysharp Stainless Steel Knife



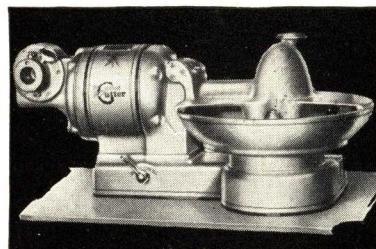
**Hobart Potato Peelers**

Pay as they peel, quickly. Model 6025 shown. Also furnished in Bench Type Model



**Hobart Air Whip Unit**

At the snap of the switch makes 3 or more quarts of better whipped cream from 1 quart of liquid cream



**Hobart Food Cutter**

Low-priced, small model. Two other sizes

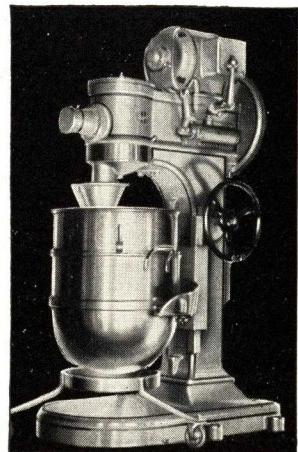


**Hobart Crescent Dishwashers: Model LM, Model AM-5, and Model XM-2**  
Model LM, new low-priced unit for busy kitchens. Model AM-5 De Luxe Dishwasher with advanced features. Model XM-2 fully automatic with Dual-Drive Conveyor, washes thousands of dishes quickly



**Hobart Model A-200 Mixer**

The equivalent of two mixers in one. Bench type machine. 20 and 12-qt. bowls



**Hobart M-80 Super-Mixer**

Bowl capacity up to 110 qts. 20, 30, 40, 80-qt. bowls interchangeable